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FOOD GIANT  
**aporated MILK**  
**10**¢  
save 4c

FOR FESTIVE DESSERT  
**F&P FRUIT COCKTAIL**  
**5**¢  
303 cans  
save 18c

SUNSHINE, SALTINES  
**Top Krispy**  
**atoes Crackers**  
**1**¢  
1 lb. box  
save 4c

DEET CLEANING DETERGENT  
**KING SIZE TIDE**  
**99**¢  
save 30c

W. KENDALL'S DOG FOOD  
**BURGER BITS**  
77c incl. 4c off

DETERGENT  
**BLUE CHEER**  
giant size 69c incl. 10c off

HOUSEHOLD CLEANSER  
**COMET**  
2 reg. 29c incl. 2c off  
2 pkgs. 29c

DETERGENT  
**OXYDOL**  
giant pkg. 83c

U.S.D.A. "CHOICE" OR FOOD GIANT "BANQUET PERFECT"

**Chuck Steak**  
**39**¢ lb.



U.S.D.A. CHOICE OR FOOD GIANT "BANQUET PERFECT"

**CLUB STEAK**  
**98**¢ lb.

U.S.D.A. CHOICE OR FOOD GIANT "BANQUET PERFECT"

**RIB STEAK**  
**79**¢ lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Sirloin Tip Steak** 98¢

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Porterhouse Steak** \$1.19 lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Top Sirloin Steak** \$1.39 lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**7-BONE ROAST**  
**39**¢ lb.

Fresh and lean for a thousand different recipes!  
Lancaster Farm. U.S.D.A. Grade "A" Fresh  
Roasting Chickens 49¢  
Certi Fresh fish. 1 pound package frozen  
Skinless Perch 49c

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**STANDING RIB ROAST**  
3rd, 4th and 5th rib. **79**¢ lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**BONELESS RUMP ROAST**  
**79**¢ lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**BONELESS BEEF STEW**  
**69**¢ lb.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Ground Chuck** 59c  
Lancaster Farm. U.S.D.A. Grade "A" Fresh

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Iowa Farm Bacon** 59c  
Beef sandwiches in a jiffy! 2 oz. pkg. frozen

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Kold Kist Steaks** 10 for \$1  
Luer Skinless. Fine for breakfast! 8 oz. pkg.

U.S.D.A. "Choice" or Food Giant "Banquet Perfect"

**Link Sausage** 4 for \$1

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**FOOD GIANT**



BLUE CHIP STAMPS

**\$1400 WINNER**  
MRS. ADELE FRIEDMAN  
16601 OSBORNE ST., SEPULVEDA  
**\$100 each day**

\$100 cash each day. Every weekday—Channel 13—KCOP-TV—11:30 to 12 noon. FREE—nothing to buy. Pick up your free Bingo card at any Food Giant. One card to a person, please.

**Wooden Tennis Rackets Replaced by Aluminum?**

Tennis will never be the same. An aluminum tennis racket is being introduced by Dennis & Dorst of San Mateo, California, to replace the traditional wood frames. Developed by Dennis Whiles, the aluminum frame resembles the conventional wooden models and weighs approximately the same unstrung—12 to 14½ ounces. Design assistance and special extrusions for the new racket were furnished by Harvey Aluminum.

"The advantage of an aluminum frame," said Whiles, "is complete maintenance freedom. A press or racket holder isn't needed, and the frame will not warp, or crack. The aluminum is a special Harvey alloy resulting in a high-strength frame ideally suited for any type of stringing." Four models are being manufactured by the bay area sporting goods firm, using the trade name Dennis-racket.

"We don't claim our racket is better than the standard wooden ones, but it's just as good, more attractive, and certainly will last longer," said Whiles.

A former ski instructor and tournament tennis player, Whiles admits that the inspiration to design a racket with an aluminum frame came from the growing popularity of aluminum skis.



**PRETTY** Miss Karden Jensen, shown holding new aluminum tennis racket, reports it works just fine. Design assistance and special extrusions for the new racket were furnished by Harvey Aluminum of Torrance. Harvey makes the special alloy, resulting in a high-strength frame ideally suited for any type of stringing.

**Texas Creole Is A Cookout Favorite**



Down Texas way, folks do things better and bigger than anywhere else—or at least that's what tall Texans will tell you. But no matter where you hail from, you'll agree with us, that this Texas inspired shrimp creole dish IS the best. Its secret is a spicy barbecue sauce that adds the flavor of the outdoors to the dish, a flavor that is lively and zesty. Succulent with plump shrimp, this is bound to be a speciality at your home as cookout fare or as an indoor crowd pleaser.

**Texas Creole**

¼ cup chopped onion	¼ cup Kraft Barbecue Sauce
¼ cup chopped green pepper	1 tablespoon cornstarch
¼ cup sliced celery	1 teaspoon salt
1 garlic clove, minced	1 lb. cooked shrimp
1 pkg. Parkay margarine	Hot cooked rice
1 qt. canned tomatoes	

Saute onion, green pepper, celery and garlic in margarine until tender. Add combined tomatoes, barbecue sauce, cornstarch and salt, stirring until thickened. Add shrimp; heat. Serve with rice.